



HACCP PROCESS CONTROLS FOR SERVING SAFE FOOD

TEMPERATURE CONTROLS

HOT:

Cooking Temperatures, Internal

- 130°F → Rare roast beef
- 145°F → Beef, lamb, fish, seafood, eggs
- 155°F → Pork, ground beef and ground pork
- 165°F → Poultry, stuffed foods
- 165°F → Leftovers, reheated to 165°F within 2 hours

Holding Temperatures, Internal

- 140°F or higher → All cooked hot foods, except rare roast beef (130°F)

COLD:

Storage Temperatures, internal

- 45°F or lower → All refrigerated foods
- 0°F or lower → All frozen foods

Time As a Food Safety Control (Food displayed or held for service between 45°F and 140°F must meet all of the following requirements)

1. The total elapsed time the food is held in this temperature range shall not exceed **four hours**. The time includes preparation, assembly, cooling, transport, storage, display and service.
2. Each container or package containing these foods shall be labeled to indicate the **date and time** by which the food is to be served or discarded.
3. Foods in unmarked containers or which the four hour time limit has expired shall be thrown away.

Rapid Cooling of Foods (From 140°F or above → cooled to 70°F within 2 hours → then to 45°F or lower within the next 4 hours)

1. Ice bath with stirring
2. Reduce food to smaller portion or size: Cut solid food into smaller portions; transfer hot liquid foods into shallow containers with food depth of less than 4 inches.
3. Use rapid chilling equipment (blast chiller)
4. Use cooling paddles
5. Add ice to finished product

Thawing Methods

1. In the refrigerator at 45°F or less
2. Under cold running water
3. As part of the cooking process while still frozen or thaw with the microwave, then cook immediately

PERSONAL HYGIENE CONTROLS

1. Hands washed often and properly
2. No cuts, infections or bandages on fingers, hands, or arms
3. No illness symptoms such as diarrhea, fever, sneezing, etc.
4. No gum chewing or cigarette smoking
5. Trimmed and clean fingernails
6. No jewelry other than a plain wedding band
7. Clean work clothes
8. Cap, hairnet, hat or other effective hair restraint

CROSS CONTAMINATION PREVENTION

1. Separate cutting boards (raw and ready-to-eat, cooked)
2. Wiping rags washed, rinsed and sanitized
3. Foods covered
4. Raw foods stored below cooked and ready-to-eat
5. Hands washed
6. Minimize bare hand contact
7. Utensils washed and sanitized
8. Rats, roaches, flies and other pests excluded